

**Warrick County School Corporation**  
**Secondary/Elementary Recipe**

**Recipe Name** Jalapeno Butter Sauce for Vegetables

**Recipe #** 1094

**Group:** Gravy & Sauce

**Meal:** Lunch

**Recipe Yield:** 7 1/2 #

**Total Cost:** \$15.10

**Portion Size:** 1 oz

**Cost per unit:**

**# Portions:** 120

**Portion Cost:** \$0.13

**Serving Utensil:** #24 disher

**Cook Temp:**

**Hold Temp:** 41° F

Food Item #	Ingredient Name	Quantity	Item Cost
900224	Jalapeno, canned, very finely chopped	1/2 cup	\$0.16
01145	Butter, softened (soft enough to whip)	5 #	\$11.85
900046	Honey	1 1/2 cups	\$2.25
19334	Brown Sugar, packed	2 1/2 cup	\$0.84
	<b>**Recipe Reduced to Half**</b>		
900224	Jalapeno, canned, very finely chopped	1/4 cup	
01145	Butter, softened (soft enough to whip)	2.5 #	
9000046	Honey	3/4 cup	
19334	Brown Sugar	1 1/4 cup	
	<b>* Makes 3.75# * (45# of veggies)</b>		

**INSTRUCTIONS:**

1. Use the paddle on your mixer to blend all ingredients.
2. Refrigerate in container until needed.
3. A #24 scoop will give you the correct amount for every 1# vegetables

**CCP: Hold for cold service at 41°F or lower.**